Pigs in a blanket

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	25 Mins
Portions	16
Appliance	Combair-Steam SL from 2015

Preparation

1 sheet of puff pastry, round, about ∅32 cm

4 wienerli (Viennese sausages)

Cut the puff pastry into 16 triangles of the same size. Quarter the sausages.

Place one of the quarters of sausage on the shortest side of each triangle of puff pastry, and roll up towards the tip, forming a croissant.

Place the croissants on the lined tray and put it into the cold cooking space. Bake.

Professional baking puff pastry 200 °C for 25 Mins

Accessories

Baking tray

Additional information

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